

THE BROWNSTONE

New Beginnings Wedding



Cocktail Hour

*One hour premium cocktails with butlered champagne service
Chef's Selection of Butler Style Hors D'oeuvres Served with Fresh Fruit and Dendrobian Orchid*

Sliced Filet Mignon on Pepper Toast, Crispy Chicken Tenderloin,
Jumbo Shrimp Cocktail, Plum Tomato Bruschetta,
Maryland Crab Cakes, Little Neck Clams Casino, Steamed Lobster Spring Rolls,
Broccoli Rabe Won Tons, Zucchini Flower
with Goat Cheese, Caramelized Rack of Lamb, Cold Melon with Prosciutto,
Fresh California Rolls with Wasabi Soy Sauce

Hot Buffet

Point Judith Fried Calamari with Orange Ginger Sauce,
Eggplant Rollatini, Chicken Tenders with Lemon Thyme,
Shrimp or Soft Shell Crab Francaise, Filet Mignon Tips and Broccoli with Fried Rice

Cold Buffet & Display

Grilled Seasonal Vegetables marinated with fresh Garlic and Extra Virgin Olive Oil,
Sautéed Broccoli Rabe, Grilled Artichokes,
Roasted Red Peppers, Fresh Mozzarella, Selection of Imported Italian Meats,
Soppresata Ham, Cappicola, Parma Prosciutto
with Fresh California Figs, Sautéed Italian Hot Peppers,
Kalamata Olives and Garlic, Field Ripe Summer Melon

Stations

attended by Sous Chefs

Pasta Station

Penne Pasta & Tagliatelli
Guest Choice of Roasted Red Pepper or Plum Tomato Basil
Sauce served with Parmesan Wheel

Carving Station

Crispy Thai Striped Bass with Orange Ginger Sauce,
Boneless Stuffed Pork Loin with Sun dried Tomatoes,
Roasted Garlic Jam and Fresh Rosemary and Herbs

Maine Lobster Station

Steamed 1 ½ lb. Maine Lobster Shelled served with Drawn
Butter, Traditional Cocktail Sauce and Fresh Lemons

THE BROWNSTONE

Raw Shell Fish Station

Fresh Prince Edward Island Little Neck Clams, Maine
Jonah Cocktail Claws, East & West Coast Oysters,
Served with Honey Mustard, Fresh Lemons and
Absolut Citron Cocktail Sauce

Fresh Mozzarella Station

Our Chef will handcraft fresh Mozzarella Cheese Table Side

Dinner

Champagne Toast, 4 ½ hour Premium Open Bar

Guest Choice of Tri Color Salad with Balsamic Vinaigrette,
Heirloom Tomato Onion Salad with Fresh Fennel,
Al Ceppo Pasta with Fresh Garlic and Extra Virgin Olive Oil, Roasted Peppers

Intermezzo

Fresh Passion Fruit Granita

Entrée – Guest Choice

Grilled Filet Mignon served on a Bed of Black Bean Lentils, Whipped Potato,
Fried Shoestring Holland Leeks
Veal Chop Milanese served with Sliced Plum Tomatoes,
Bermuda Onion, Stuffed Baked Potato
Free Range Chicken with Pignoli Crust served with Barley Risotto and Rainbow Swiss Chard
Pan Seared Chilean Sea Bass with Baby Brussel Sprouts
Summer Vegetables, Fresh Baked Rolls, Fresh Baked Focaccia, Whipped Butter

Dessert

All desserts homemade on premises in The Brownstone Bakery

Choice of Tiered Wedding Cake
Fresh Fruit and Seasonal Berries, Italian Zeppole Station and Italian Miniature Pastries,
Fresh Baked Malted Waffles with Ice Cream,
Chef's Assorted Petit Fours

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THE BROWNSTONE

Wedding Brunch



Brunch Cocktail Hour

*One hour premium cocktails with butlered Mimosas and Bellinis
Chef Selections of Butler Style Hors D'oeuvres Served on Silver Trays with Fresh Flowers*

Chopped Chicken Liver Pâté, Plum Tomato Bruschetta,
Field Ripe Melon with Parma Prosciutto, Mini Vegetable Dumplings,
Fan Tail Fried Shrimp, Santa Fe Chicken Egg Rolls,
Cheddar Cheese in Puff Pastry, Deviled Eggs

Cold Buffet & Display

Grilled Marinated Vegetables, International Selection of Imported and Domestic Cheeses,
served with Gourmet Flat Breads,
Assorted New York Bagels, Served with Smoked Salmon, White Fish Salad,
Whipped Cream Cheese, Strawberry Cream Cheese

Carving Station

Poached Scottish Salmon wrapped
In Puff Pastry, Served with Bernaise Sauce

Freche Crepe Station

Served with Chicken, Scallions,
Bay Scallops, Cream Sauce

Quiche Station

Fresh Vegetable, Seafood Lorraine,
Chef's Special

Brunch

Champagne Toast

Eggs Benedict, Apple Smoked Bacon, Breakfast Sausage,
Challah Bread French Toast with Cinnamon and Powdered Sugar,
Fried Calamari, Grilled Monk Fish, Sesame Chicken with Oriental Noodles,
Breakfast Potatoes & Steamed Mixed Vegetables,
Cheese Blintzes, South Western Corn Chowder Soup

THE BROWNSTONE

Pasta Station

Penne Pasta & Cheese Filled Tortellini
Guest Choice of Fresh Plum Tomato Basil
or Carbonara Sauce

Omelet Station

Omelets made to order
with choice of fillings:
Cheddar Cheese, Mushrooms,
Onions, Peppers, Smoked Salmon,
Scallions, Tomatoes, Ham

Carving Station

Roast Turkey with Bread Stuffing
Fresh Cranberry Sauce
Beef Tenderloin with a Merlot Reduction

Sweet Endings

All desserts homemade on premises in The Brownstone Bakery

Choice of Tiered Wedding Cake
Fresh Seasonal Fruits and Berries
Fresh Baked Croissants, Biscuits, Muffins, Fruit, Danish, Fresh Fruit Tarts

Beverages

Selection of Fresh Chilled Juices, Brewed Regular and Decaf Coffee,
English Breakfast Tea, Cappuccino, Espresso, Café Latte

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THE BROWNSTONE

Autumn Wedding



Cocktail Hour

*One hour premium cocktails with butlered champagne service and California/Italian Wine Station
Chef Selections of Butler Style Hors D'oeuvres Served with Mini Roses,
Fresh Flowers and Gourds*

Roasted Eggplant Bruschetta, Spedini a la Romano, Scallops with Bacon,
Clams Oreganato, Fresh Jumbo Shrimp Cocktail,
Santa Fe Chicken Egg Rolls, Asian Spare Ribs, Mini Beef Wellington,
Wasabi Crust Lamb Rack, Salmon Won Tons,
Beef Tenderloin on Toasted Baggette, Blue Crab California Rolls/Shrimp, Tuna Tempura Rolls

Hot Buffet

Braised Beef with Red Wine Risotto, Beef Tripe in Hot Sauce,
Shrimp Franchise over Sauteed Escarole,
Fried Calamari, Veal Rollatine, Eggplant Rollatini, Chicken Tenders Scampi

Cold Display

Beef Carpaccio, Marinated Seafood Salad, Fresh Beet Salad with Goat Cheese,
Saute Broccoli Rabe, Stuffed Artichokes with Seasoned Bread Crumbs,
Fresh Mozzarella, Italian Selection of Cheeses and Meats,
Arborio Rice Balls, Fresh Parmesan Cheese

Stations

attended by Sous Chefs

Pasta Station

Rigatoni and Cheese Tortellini
Guest Choice of Filetto Di Pomodoro,
Plum Tomato Basil, Carbonara Sauce

Carving Station

Marinated Veal Rib Eye with Peppercorn Sauce,
Pork Tenderloin with Apples,
Raisins, Brown Sugar and Apple Puree

Maine Lobster Station

Steamed 1 ½ lb Maine Lobster Shelled with Drawn Butter,
Traditional
Cocktail Sauce and Fresh Lemons

THE BROWNSTONE

Raw Shell Fish Station

Rhode Island Little Neck Clams
Fresh Florida Stone Crabs,
Selection of Northeast Oysters served with Honey Mustard and Fresh Lemons,
Traditional Cocktail Sauce

Sushi Bar

Traditional Asian Sous Chef
Fresh California Rolls, Spicy Tuna, Salmon Rolls, Chef's Specials - Eel, Tuna,
Yellow Tail Hand Rolls Served with Fresh Ginger and Wasabi

Dinner

Champagne Toast, 4½ hour Premium Open Bar

Guest Choice of; Butternut Squash or Leek Soup
Homemade Sweet Potato Gnocchi with Brown Butter and Toasted Pumpkin Seeds
Homemade Gargamelli Ground Veal Ragu with Fresh Peas
Classic Caesar Salad or Goat Cheese and Vidalia Onion Tart

Entree - Guest Choice

Dry Aged 24oz. Porterhouse Steak with Russian Fingerling Potatoes,
Baby Carrots and Asparagus Sauteed in a Red Wine Reduction
Crispy Long Island Duck or Organic Chicken Oreganato served with
Green Swiss Chard and Creamy Polenta
Veal Shank Osso Bucco served with Risotto Milanese
Toasted Sesame Rare Ahi Tuna with Sticky Rice and Ginger Soy Sauce
Fresh Baked Rolls, Fresh Baked Focaccia Bread, Whipped Butter

Dessert

All desserts homemade on premises in The Brownstone Bakery

Choice of Tiered Wedding Cake, Fresh Seasonal Fruit and Berries, Miniature Italian Pastries
Italian Zeppole Station, Fresh Baked Malted Waffles with Ice Cream, Chef's Assorted Petit Fours

Viennese Table

Hot Belgium Waffles with Ice Cream, Italian Zeppoli Station,
Seasonal Cheese Cakes, Pear/Apple Tarts and Assorted Cakes
Chocolate Covered Stem Berries, Hot Apple Crisp Donuts,
International Coffee Bar

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THE BROWNSTONE

Traditional Wedding



Cocktail Hour

Your choice of butler style selections

Fried Fan Tail Shrimp, Mini Corned Beef Reubens, Pan Fried Potato Pancakes,
Beef Tenderloin Raspberry Baked Brie in Puff Pastry, Broccoli Rabe Won Tons,
Homemade Spanikopita, Tomato Brochetta, Mini Quiche Lorraine,
Santa Fe Chicken Egg Roll

Hot Buffet

Braised Beef with Red Wine Risotto, Beef Tripe in Hot Sauce,
Shrimp Francaise over Sauteed Escarole,
Fried Calamari, Veal Rollatine, Eggplant Rollatini, Chicken Tenders Scampi

Salumeria

Italian Display, Grilled Vegetables
International 5 Domestic Cheese Display

Stations

attended by Sous Chefs

Pasta Station

Bow Tie, Cheese Tortellini, Fresh Tomato
Basil or Carbonara Sauce

Stir Fry Station

Gulf Shrimp with Fried Rice and
Fried Dumplings

Dinner

Champagne Toast, 4 hours Premium Open Bar

Guest Choice of
Tomato Bruchetta, Julianne Zucchini Reggiano Parmigiano,
Rigatoni Pasta with Vodka Sauce
Tri Color Salad or Caesar Salad

THE BROWNSTONE

Entree - Guest Choice

Prime Rib Au Jus
Maine Atlantic Salmon Grain Mustard Burre Blanc
Breast of Chicken Francaise
Mixed Vegetable Medley, Yukon Potato Souffle
Assorted Semolina Rolls, Foccacia

Dessert

All desserts homemade on premises in The Brownstone Bakery

Tiered Wedding Cake
Miniature Italian Pastry, Fresh Fruit Display
International Coffee Bar

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THE BROWNSTONE

Wedding Buffet Reception



Cocktail Hour

*One hour premium cocktails with butlered champagne service
and California/Italian Wine Station*

Chef Selections of Butler Style Hors D'oeuvres Served with Fresh Flowers

Coconut Fried Shrimp, Mini Vegetable Quiche, Eggplant Bruschetta,
Prosciutto with Melon, Summer Vegetable Egg Rolls,
Maryland Crab Cakes, Cheddar Cheese Puffs, Spicy Buffalo Wings,
Baked Clams Oreganato, Pepper Crusted Sliced Filet Mignon on Garlic Toast,
California Rolls

Hot Buffet

Fried Calamari, Orange Ginger, Eggplant Rollatine,
Chicken Tenders with Savoy Cabbage

Cold Buffet & Display

Grilled Vegetable Medley Marinated with Fresh Garlic and Extra Virgin Olive Oil
Selection of Imported Italian Meats and Cheeses

Stations

attended by Sous Chefs

Pasta Station

Fusilli Pasta, Angel Hair
Guest Choice of
Vodka Sauce, Bolognese Sauce

Carving Station

Boneless Stuffed Pork Loin with Sundried Tomatoes,
Roasted Garlic, Fresh Rosemary and Herbs
Grilled Beef Tenderloin
Roast Turkey with Bread Stuffing
Wasabi Herb Crust Lamb Loin

Oriental Station

Sesame Chicken with Oriental
Noodles Stir Fry, Infused Rice,
Fried Dumplings

THE BROWNSTONE

Buffet Dinner

Champagne Toast, 4½ hour Premium Open Bar, Imported and Domestic Wine

Mixed Field Salad with Basil Vinaigrette, Fresh Baked Focaccia Bread,
Fresh Baked Rolls, Whipped Butter

Buffet

Veal Chop Milanese served with Sliced Plum Tomatoes and Red Onions
Lamb Shank Osso Bucco Pistachio Crusted Chilean Sea Bass over Green Swiss Chard
Roasted Free Range Chicken with Garlic and Extra Virgin Olive Oil
Risotto with Braised Beef Short Ribs in Red Wine
Shrimp Francaise over Sautéed Escarole
Al Ceppo Pasta with Broccoli Rabe, Sausage and Red Peppers
Mixed Vegetable Medley, Yukon Potato Souffle
Assorted Semolina Rolls, Focaccia

Dessert

All desserts homemade on premises in The Brownstone Bakery

Choice of Tiered Wedding Cake
Fresh Fruit and Seasonal Berries
Zeppole Station and Italian Miniature Pastries or
Fresh Baked Malted Waffles with Ice Cream and Fresh Fruit Fondue

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THE BROWNSTONE

Cocktail Wedding Reception



Cocktail Reception

4½ Hour Premium Open Bar, Imported & Domestic Wine

Butler Style Hors D'oeuvres

Chef Selections of Butler Style Hors D'oeuvres Served with Fresh Flowers

Lobster Vegetable Dumplings, Mini Arborio Rice Balls, Fresh Jumbo Shrimp Cocktail,
Sliced Filet Mignon on Toasted Baguette,
Tomato Bruschetta, Scallops with Bacon, Maryland Crab Cakes,
Cheddar Cheese Puffs, Chicken Saute in Peanut Sauce,
Asian Spare Ribs, Santa Fe Chicken Egg Rolls, Inside Out Vegetable Tempura Rolls,
Spedini ala Romano

Cold Buffet & Display

Grilled Marinated Vegetables with Fresh Garlic and Extra Virgin Olive Oil,
Marinated Seafood Salad Fresh Roasted Red Peppers,
Selection of Imported Italian Meats and Cheeses, Assorted Bread and Rolls,
Sweet Cream Butter

Hot Buffet

Veal Rollatini Marsala, Fried Calamari,
Shrimp Francaise with Sauteed Escarole,
Stuffed Eggplant Rollatini, Risotto with Braised Beef, Short Ribs,
Chicken Breast Francaise, Grilled Filet Mignon Medallions with Artichoke Hearts,
Fresh Steamed Mixed Vegetables, Red Bliss Potatoes

Stations

attended by Sous Chefs

Pasta Station

Penne Pasta,
Five Cheese Filled Tortellini
Guest Choice of
Fresh Plum Tomato Basil Sauce,
Carbonara Sauce

THE BROWNSTONE

Raw Bar

Ice Display

Fresh Rhode Island Little Neck Clams
Nova Scotia Oysters
Seasonal Jonah Cocktail Claws,
Florida Stone Crabs Served with Honey Mustard,
Traditional Cocktail Sauce and Fresh Lemons

Sushi Bar

Traditional Asian Sous Chef

Fresh California Rolls, Spicy Tuna,
Salmon Rolls, Chef's Specials -
Eel, Tuna, Yellow Tail Hand Rolls_ Served with Fresh Ginger and Wasabi

Carving Station

Roast Prime Rib Beef Au Jus
Free Range Roasted Turkey with Sausage Stuffing, Cranberry Sauce
Stuffed Pork Tenderloin with Fresh Basil and Sundried Tomatoes
Caramelized Rack of Lamb

Maine Lobster Station

Steamed 1 ½ lb Maine Lobster Shelled
with Drawn Butter,
Traditional Cocktail Sauce
and Fresh Lemons

Dessert

All desserts homemade on premises in The Brownstone Bakery

Choice of Tiered Wedding Cake, Seasonal Fruit and Berries
Choice of Zeppole Station or Fresh Baked Belgium Waffle Station with Ice Cream

Viennese Table

Hot Belgium Waffles with Ice Cream, Italian Zeppoli Station,
Seasonal Cheese Cakes, Pear/Apple Tarts and Assorted Cakes
Chocolate Covered Stem Berries, Hot Apple Crisp Donuts,
International Coffee Bar

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THE BROWNSTONE

Butlered Hors D'oeuvres



Classic Hors D'oeuvres

Scallops Wrapped in Bacon, Mini Vegetable Quiche, Maryland Crab Cakes,
Soft Shell Crab, Cocktail Franks, Swedish Meatballs,
Salmon Cream Cheese, Spanakopita, Pinwheels, Corned Beef Reubens, Cheddar Cheese Puffs,
Potato Pancakes, Buffalo Wings,
Pizza Bagels, Chicken Fingers, Chicken Kabobs, Deviled Eggs,
Vegetable Butter Wraps

Italian Hors D'oeuvres

Plum Tomato Bruschetta, Spiedini a la Romano, Toasted Eggplant Bruschetta,
Fantail Fried Shrimp, Ripe Melon with
Parma Prosciutto, Coconut Shrimp, Chicken Liver Paté,
Zucchini Flower with Goat Cheese, Broccoli Rabe Won Tons,
Sliced Filet Mignon Garlic Toast, Clams Oreganato, Jumbo Shrimp Cocktail,
Arborio Rice Balls, Caramelized Rack of Lamb,
Parmagianno-Reggiano Cheese, Foccacia Pizza, Crispy Polenta

Asian Hors D'oeuvres

Asian Spare Ribs, Shrimp Corn Dumplings, Santa Fe Chicken Egg Rolls,
California Rolls, General Tso Wings, Spicy Tuna Rolls, Thai
Tuna Spring Rolls, Lobster Scallion Dumplings, Salmon Leeks Won Tons,
Teriyaki Chicken, Crispy Duck Won Ton, Shrimp Scallion
Wontons, Steamed Vegetable Dumplings, Fried Rice, Beef and Broccoli with Infused Rice, Stir Fry Chicken
Vegetable, Fried Vegetable
Dumplings, Pork Tender Lo Mein, Shrimp with Pineapple, Steamed Rice Noodles

Cocktail Hour Stations

Pasta Station

Choice of two

Penne with Vodka or Alfredo Sauce,
Rigatoni with Fresh Tomato Basil or Carbonara Sauce,
Cheese Tortellini with Bolognese or
White Clam Sauce, Spinach Ravioli with Lobster Cream or Pesto Sauce,
Angel Hair or Bow Ties with Filetto di Pomodoro

THE BROWNSTONE

Carving Station

Beef Tenderloin, Veal Rib Eye with Roasted Shallots,
Beef Brisket, Crisp Sea Bass Orange Ginger,
Stuffed Pork Loin, Poached Salmon,
Rack of Lamb, Corned Beef Brisket, Free Range Roasted Turkey,
Loin of Lamb, Prime Rib of Beef

Lobster

1 ½ pound Maine Lobsters Steam Cooked to Order, Drawn Butter & Fish Broth

Raw Seafood

Fresh Rhode Island Little Neck Clams, Fresh Florida Stone Crab,
Pine Island Oysters, Maine Jonah Crab Claws

Sushi

Crab Rolls, Yellow Tail, Spicy Tuna Rolls, Tuna, Hand Rolls,
Salmon, Tempura Rolls, Smoked Eel, Vegetable Rolls, Sweet Shrimp

The Brownstone Kobe Slider Station

Kobe Beef Sliders prepared by our Chefs with a Traditional Gourmet Brioche Bun Cornichon

Caviar

Crystal Service/Mother of Pearl Spoon_ Iranian Beluga, American Sturgeon, Iranian Osetra,
Served with Cocktail Bellini and Classical Garnitures

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THE BROWNSTONE

Entrée & Dessert Selections



Beef

Roast Prime Rib of Beef
24 oz Grilled Porterhouse
Filet Mignon
Beef Tornadoes
Chateaubriand
Braised Short Ribs

Veal

Veal Chop Milanese
Veal Osso Bucco
Grilled Veal Chop

Chicken

Chicken Rollatini
Chicken Francaise
Chicken Breast Saltimbocca
Chicken Marsala

Pork & Lamb

Roast Rack of Lamb
Lamb Osso Bucco
Double Cut Pork Chop
Neiman Ranch Pork Loin

Seafood

Chilean Sea Bass
Dover Sole
Fresh Atlantic Salmon
Red Snapper
Yellow Fin Tuna
Halibut
Swordfish
Monk Fish

Dessert

Waffles and Ice Cream
Bananas Foster
Crepes
Fresh Fruit Fondue
Zeppoli
Donuts Made To Order

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